

Managing Food Chain Risk: How Best To Handle Uncertainty

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Rural Economy and Land Use Programme

Introduction and Project Objectives

The main aim of the RELU-RISK project is to develop better ways of communicating uncertainties around food risks to different stakeholders, including members of the public. Uncertainty not only needs to be handled within technical risk assessments but also needs to be understood within the two-way interaction with various stakeholders, ranging from specialist risk managers to members of the public.

The project will develop interactive web-enabled tools for quantitative assessment of risks and uncertainty, using the best available modelling of technical risk assessments, together with measures of the uncertainties in those risk estimates. It will also use participatory methods to ensure web-enabled tools, etc. are appropriate for stakeholders.

The project also aims to develop methods to predict consumer behaviour driven by perceptions of risk and uncertainty, with the help of social science inputs on participation processes, consumer behaviour and effective risk communication. The best ways of communicating risks both to members of the public and other stakeholders will be investigated and stakeholder groups will be involved both to define the interfaces and processes needed and to evaluate the outcomes from the project in order to develop improved methods for communicating with stakeholders.

The project will be centred around three case studies representing different types of risk: chemical contamination, microbial contamination and a crisis scenario.

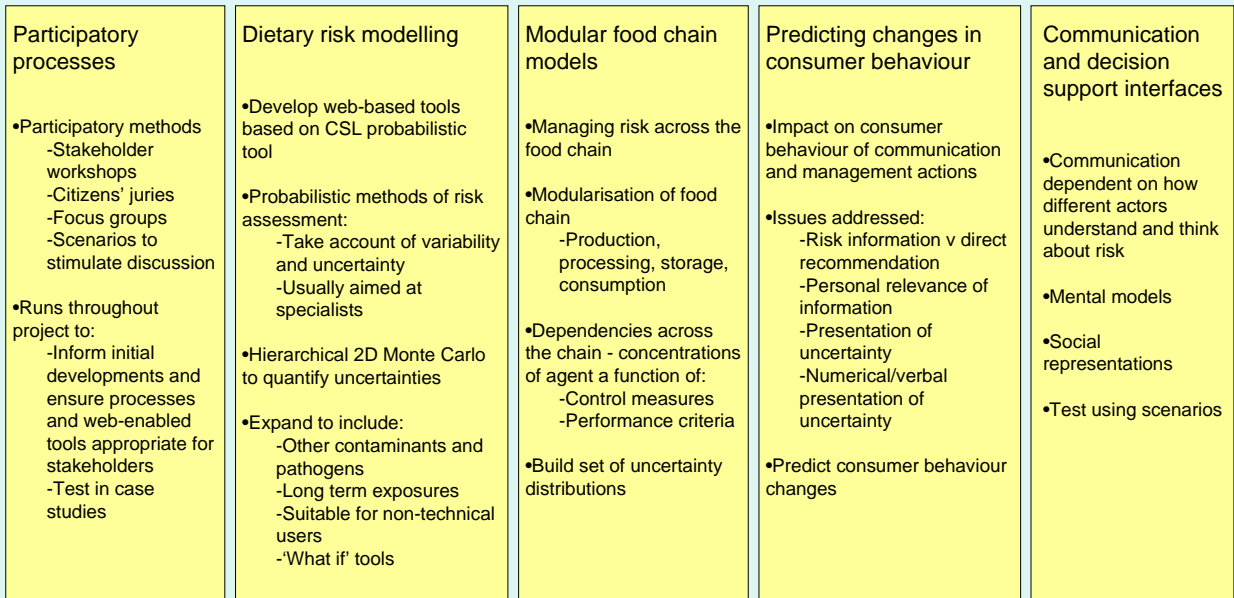
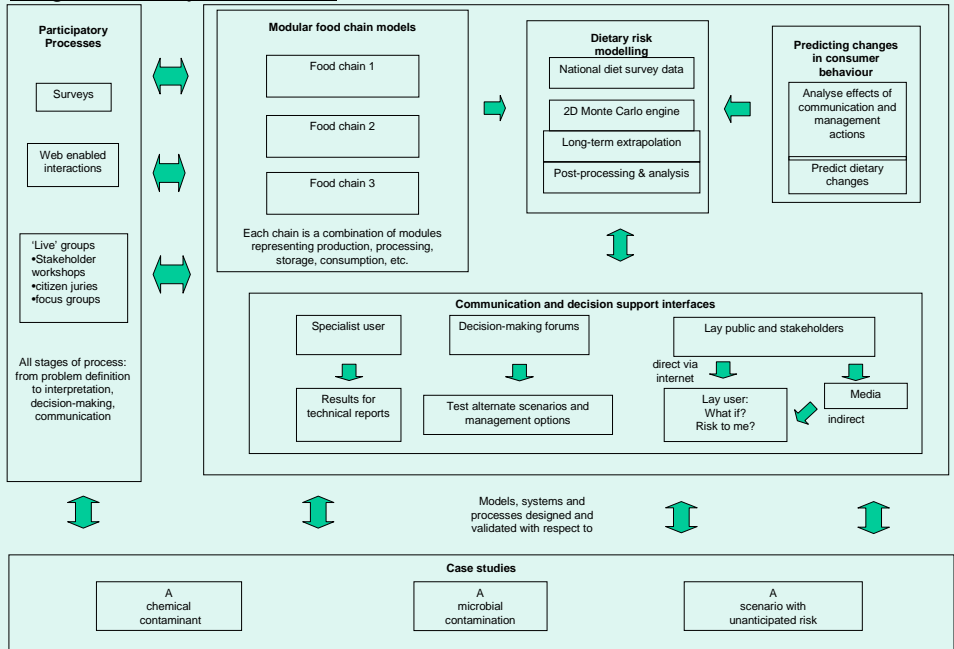


Diagram of Project Modules



Case study 1

Chemical - pesticide

- Data available
- Amenable to probabilistic modelling

Case study 2

Microbiological - cross contamination with campylobacter

- Undercooked chicken
- Mainly caused by cross contamination

Case study 3

Scenario with unanticipated risk

- Hypothetical scenarios
- Rapid response

<http://www.relu-risk.org.uk>

